WWW.PUNCHBOWLINN.COM



The WEDDING GUIDE

Our guide to the perfect wedding at The Punchbowl Inn Bridgnorth



Welcome to

THE PUNCH BOWL INN

Nestled just outside the picturesque market town of Bridgnorth, The Punch Bowl Inn blends over 700 years of history with refined, modern hospitality. Once a historic Tudor coaching inn, our family-owned estate has been lovingly transformed into one of Shropshire's premier wedding venues where timeless charm meets a warm, personal touch.

Whether you are planning an intimate civil ceremony or a grand celebration, we seamlessly host your entire day in one stunning location.

THE LUDLOW SUITE:

Our bright, airy, and neutral-toned main suite provides the perfect blank canvas to bring your unique wedding vision to life.

THE GARDENS & LAKE:

Explore our private grounds, featuring a Japanese-style bridge, dual shimmering lake, and a private veranda with panoramic views over the Shropshire hills perfect for unforgettable photos.

ARTISANAL DINING:

Indulge your guests with a spectacular feast, featuring our premier gourmet carvery and seasonal, fresh dishes.

AWARD-WINNING SERVICE:

As an award-winning venue, we believe true luxury is in the details. Our dedicated, close-knit team is here to handle all the heavy lifting, working closely with you from the first layout ideas to the final toast. We don't just host weddings; we help you create memories that last a lifetime. Let's make your dream day effortless.



Getting Married

More than just a place to celebrate, The Punch Bowl Inn is fully licensed for civil ceremonies, allowing your entire wedding day to unfold seamlessly in one beautiful setting, from your vows to the final dance.

There are two popular ways to plan your ceremony with us:

OPTION 1: A FULL REGISTRAR CEREMONY

You can book Shropshire Council registrars to come to the venue and conduct your legal ceremony right here in front of all your guests.

Booking Window: You can book the council registrars up to 2 years in advance.

How to book: Arrangements and fees are handled directly through Shropshire Council. We recommend securing your ceremony time as early as possible to shape the rhythm of your day.

OPTION 2: A CELEBRANT CEREMONY (The "2+2" Route)

For complete freedom and a highly personalized ceremony, many couples choose a celebrant.

How it works: You do a quick, low-cost "2+2" statutory signing at the local registry office with just two witnesses to handle the legalities.

The Benefit: On your wedding day at The Punch Bowl, a celebrant can host a bespoke, meaningful ceremony exactly how you want it, with no restrictions on timing, location in our gardens, or content.

SECURING YOUR DATE:

Once you have checked availability with us, we will happily hold your preferred date for 7 days without a booking fee. This gives you time to align your plans with the registrar or celebrant. To finalise your booking with us, a booking fee will then be required, and our events Manager will guide you through every step.

For more information and to check registrar availability, visit: www.shropshirecelebrations.co.uk



Where to say "I do?"



THE GARDEN PERGOLA

(Outdoor Ceremony)

Imagine exchanging vows surrounded by rolling Shropshire hills with the sun casting a warm glow over your guests.

Capacity: Seats up to 80 guests, with plenty of standing room for larger celebrations.

All-Weather Design: Fully licensed and completely protected from the elements, so you can enjoy the great outdoors with total peace of mind.

The Transition: After your vows, guests step directly onto the private veranda and terrace for a relaxed drinks reception with sweeping panoramic views.



THE LUDLOW SUITE

(Indoor Ceremony)

For a sophisticated indoor setting, our purpose-built Ludlow Suite offers incredible flexibility.

Capacity: Seats up to 60 ceremony guests with up to 150 evening guests.

The Magic Curtain: The suite features an automatic privacy curtain that neatly divides the room. It allows you to have a beautiful, intimate indoor ceremony on one side, while your reception and wedding breakfast area sits hidden and completely set up on the other.

Pre-Ceremony Drinks: To keep the ceremony space quiet and personal, the Ludlow Suite bar opens after you've said your vows. Don't worry, though your guests won't go thirsty! Our main restaurant bar and outdoor garden bar (weather permitting) will be fully open for relaxed pre-ceremony drinks.

BRONZE WEDDING PACKAGE

THE COUNTRYSIDE CHARM

All Packages Are Based on 45 Daytime & 90 Evening Guests
Additional Daytime Guests: From £39.95 to £49.95 per Head / Additional Evening Guests: From £14.95 per Head

TO BEGIN (Select Two)

Homemade Soup of the Moment - Served with crusty bread and butter.
Fantail of Seasonal Melon - Drizzled with a vibrant raspberry coulis. (V)
Homemade Chicken Liver Pâté - Smooth & savory, served with warm toast.
Salmon Roulade - Elegant rolled salmon topped with a prawn salad and lemon mayonnaise.
Punch Bowl Mushrooms - Creamy, garlic-infused mushrooms served on toasted bloomer bread.

THE CARVERY CENTREPIECES (Select Three)

Roast Sirloin of Beef - Slow roasted and perfectly seasoned.
Butter-Basted Turkey Crown - Succulent, tender, and classic.
Honey & Mustard Charred Gammon - Baked with a sweet and sticky glaze.
Slow-Cooked Pork Shoulder - Complete with crispy, golden crackling.

THE ACCOMPANIMENTS (Select Nine)

Customise your carvery deck with any nine of our traditional, homemade sides *see insert*

TO FINISH (Select Two)

Decadent Chocolate Brownie - Warm, rich chocolate brownie served with creamy vanilla ice cream.
Classic Profiteroles - Light choux pastries filled with fresh cream and drizzled with a rich chocolate sauce.
Strawberry Eton Mess - A light, summer classic of fresh strawberries, whipped cream, and crisp crushed meringue.
Apple Crumble - Beautiful apple crumble paired with custard.

LATE NIGHT FUEL (Select One Station)

The Pizza Station - Freshly baked pizzas served with crispy seasoned wedges and coleslaw.
The Kebab Skewer Station - Chicken skewers chargrilled to perfection.

THE COUNTRYSIDE CHARM

Perfect for couples looking for a classic, relaxed, and beautifully traditional country wedding.
Full hire of our beautiful Ludlow Suite for your wedding breakfast and evening reception.
A classic glass of Bucks Fizz or Asti on arrival, plus iced water for the tables.
Full professional table linen and our in-house resident DJ to pack the dance floor &
set up of the function room with decor you provide to our wedding co-ordinator.

PRICES: **Mon – Thu:** £5,995 | **Fri:** £6,495 | **Sat:** £6,995

SILVER WEDDING PACKAGE

THE LUDLOW ELEGANCE MENU

All Packages Are Based on 45 Daytime & 90 Evening Guests
Additional Daytime Guests: From £39.95 to £49.95 per Head / Additional Evening Guests: From £14.95 per Head

TO BEGIN (Select Two)

Homemade Soup of the Moment - Served with warm, crusty bread and butter.
Classic Prawn Cocktail - Served with marie rose sauce and granary bread.
Silky Chicken Liver Pâté - Served with toasted artisan bloomer, a refreshing orange salad, and tangy red onion marmalade.
Salmon Roulade - Elegant rolled salmon topped with a prawn salad and lemon mayonnaise.
Punch Bowl Mushrooms - Creamy, garlic-infused mushrooms served on toasted bloomer bread.

THE CARVERY CENTREPIECES (Select Three)

Roast Sirloin of Beef - Slow roasted and perfectly seasoned.
Butter-Basted Turkey Crown - Succulent, tender, and classic.
Honey & Mustard Charred Gammon - Baked with a sweet and sticky glaze.
Slow-Cooked Pork Shoulder - Complete with crispy, golden crackling.
Baked Leg of Lamb - Infused with rosemary and garlic.

THE ACCOMPANIMENTS (Select Twelve)

Customise your carvery deck with any twelve of our traditional, homemade sides *see insert*

TO FINISH (Select Two)

Biscoff Cheesecake - A velvety, creamy cheesecake on a buttery Biscoff biscuit base.
Cream Profiteroles - Light choux pastries filled with fresh cream and drizzled with a chocolate sauce.
Strawberry Eton Mess - A delicate dessert of fresh strawberries, whipped cream, & crushed meringue.
Sticky Toffee Pudding - A classic, moist sponge dripping in a warm, rich toffee sauce.
Chocolate Brownie - Warm, rich chocolate brownie served with creamy vanilla ice cream.

LATE NIGHT FUEL (Select One Station)

The Nostalgic Chippy Tea - Crispy battered fish goujons, traditional battered sausages, chips, mushy peas, garden peas and curry sauce.
The Pulled Meat Bap Station - Slow-cooked, tender pulled meats in soft flouriest baps, served with wedges, salad and a tangy apple slaw.

THE LUDLOW ELEGANCE

On-site Civil Ceremony setup in our garden pergola or indoors, plus patio bar access for guest arrival and post-ceremony.
Complete hire of the Ludlow Suite for both your daytime and evening celebrations.
Choice of Bucks Fizz, Asti, or bottled beer on arrival, half a bottle of house wine per adult guest during dinner, and a sparkling Prosecco toast for your speeches.
Full professional table linen and our in-house resident DJ set up of the function room with décor you provide our wedding co-ordinator.

PRICES: **Mon – Thu:** £7,995 | **Fri:** £8,495 | **Sat:** £8,995

GOLD WEDDING PACKAGE

THE PUNCH BOWL LUXURY

Based on 45 Daytime & 100 Evening Guests
Additional Daytime Guests: From £49.95 per Head / Additional Evening Guests: From £20.00 per Head

The ultimate experience offering daytime venue exclusivity, upgraded drinks, and luxury overnight accommodation.

Exclusivity & Ceremony: Civil Ceremony hire plus Whole Venue Exclusivity (12pm–4pm), closing our restaurant completely to the public for your privacy.

• Premium hire of the Ludlow Suite for your full daytime and evening celebrations.

• Choice of Bucks Fizz, Asti, or bottled beer on arrival, half bottles of house wine per adult guest during dinner, and a Prosecco toast for your speeches.

• Luxury Bed & Breakfast stay for up to 6 guests, including our stunning Bridal Suite, Cromwell Suite, and Oldbury Suite.

• Full professional table linen and our in-house resident DJ. Set up of the room with your decor by your wedding co-ordinator.

PRICES:

Mon – Thu: £10,495 | **Fri:** £10,995 | **Sat:** £11,495



GOLD WEDDING PACKAGE

THE PUNCH BOWL LUXURY MENU

WELCOME DRINKS & CANAPÉS

Served Alongside Your Arrival Drinks, Choose Three Elegant Bites to Welcome Your Guests

Vegan Burger Sliders, Lamb Koftas, Bruschetta, Sticky Pork Belly Bites, Black Pudding Bon Bons, Duck Spring Rolls, Mini Fish and Chips, Popcorn Buttermilk Chicken, Beef Filled Mini Yorkshire Puddings & Cheese and Onion Quiche.

STARTERS (Select Two)

Soup of the Moment - Homemade seasonal soup served with warm, crusty bread.
Crispy Buttermilk Chicken Strips - Paired with a vibrant pickled slaw and a rich whiskey BBQ sauce.
Silky Chicken Liver Pâté - Served with toasted artisan bloomer, a refreshing orange salad, and tangy red onion marmalade.
Salmon & Prawn Classic Salad - Drizzled with lemon mayo and capers.
Garlic, Cauliflower & Cheese Dip - Served with ciabatta slices and balsamic dressed salad.
Bree Parcels - Accompanied by a red currant jelly and dressed side salad.

MAIN COURSES (Select Two)

Pan-Seared Chicken Supreme - Tender chicken paired with a classic potato fondant, burnt onion purée, a rich red wine & thyme jus.
Slow-Braised Beef Feather Blade - Melt-in-the-mouth beef served with a punchy horseradish mash, roasted shallots, an exotic mushroom medley, and a silky beef marrow jus.
Succulent Lamb Slices - Rich, tender lamb accompanied by creamy dauphinoise potatoes, a subtle sherry vinegar jus, pickled shallot rings, and fresh chives.
Crispy Pork Belly - Paired with Savory black pudding bon bons, velvety colcannon mash, a crisp cider jus, and sweet caramelized apples.
Vegetable Kiev - A creamy goat's cheese stuffed vegetable, servied in a spicy tomato sauce and finished with seasonal vegetables.

DESSERTS (Select Two)

Classic Cream Profiteroles - Light, airy choux pastries filled with fresh cream and drizzled with a rich chocolate sauce.
Indulgent Sticky Toffee Pudding - A classic, moist sponge dripping in a warm, rich toffee sauce.
Triple Chocolate Brownie - A deeply decadent, fudgy chocolate brownie topped with a smooth chocolate glaze.
Baileys Cheesecake - A velvety, creamy cheesecake built on a buttery biscuit base with rich caramel notes finished with baileys.
Strawberry Eton Mess - A beautifully balanced, delicate dessert of fresh strawberries, whipped cream, and crisp crushed meringue.

GOLD WEDDING PACKAGES

THE EVENING BUFFET:

The Banquet Experience

A grand, premium hot and cold showcase spread designed to impress and fuel your entire evening party which includes all of the following:

HOT MAIN DISHES

Marinated Chicken Jalfrezi
Classic Chilli Con Carne
Authentic Vegetable Curry
Aromatic Rice Bowls
Seasoned Potato Wedges

SAVOURY FAVOURITES

Premium Quiche Selection
Gourmet Sausage Rolls
Traditional Pork Pies
Mini Scotch Eggs
Chicken Satay & Crispy Wings
Duck & Veggie Spring Rolls
Crispy Onion Bhajis

FRESH SIDES & BOWLS

Gourmet Pasta Selections
Crisp Garden Salad Bowls
Creamy Potato Salad
Homemade Crunch Coleslaw





WEDDING PACKAGES

DAYTIME ONLY CELEBRATIONS

FOR WEDDINGS THAT BLOOM IN THE AFTERNOON

Not every love story requires a late-night party. If you are dreaming of a beautiful, relaxed daytime wedding, The Punch Bowl Inn offers the perfect setting. Wrap up your celebrations by 6pm with a stunning ceremony, a spectacular wedding breakfast, and gorgeous photos in our private grounds. Because you won't require an evening buffet or a nighttime DJ, we offer three standalone, daytime-only wedding formats priced perfectly per head. Room charges apply.

Option 1

THE LUXURY AFTERNOON TEA

OUR SWEETEST ENTRY OPTION / £29.95 PER HEAD / MINIMUM 20 GUESTS

The perfect choice for an elegant, charming, and relaxed daytime celebration. Your guests will socialise over vintage tiers loaded with classic British treats, complete with a celebratory glass of fizz.

The Welcome & Toast: A crisp glass of Bucks Fizz or Asti on arrival to toast the occasion.
The Savoury Selection: A delicate assortment of freshly prepared finger sandwiches and warm, mini savoury bites.
The Sweet Selection: Homemade fruit scones served with thick clotted cream and rich strawberry jam, alongside a beautiful array of artisan pastries and cakes.

Option 2

THE COUNTRYSIDE CARVERY

THE HEARTY COUNTRY FEAST / £39.95 PER HEAD / MINIMUM 40 GUESTS

Our famous, social country feast. This option brings a warm, lively atmosphere to your tables, letting your guests indulge in a magnificent traditional roast.

Starters: Your choice of 2 starters.
The Main Event: 3 beautifully roasted carvery meats carved fresh for your guests.
The Sides: Your choice of 9 traditional accompaniments.
Desserts: Your choice of 2 delicious desserts.

Option 3

THE LUDLOW ELEGANCE 3-COURSE

THE FINE DINING EXPERIENCE / £49.95 PER HEAD / MIN 20 – MAX 60 GUESTS

A sophisticated, premium sit-down dining experience. Curate a bespoke, modern restaurant menu to elevate your daytime celebration.

Starters: Select 2 elegant starters for your guests to choose from.
Main Courses: Select 2 chef-crafted main courses.
Desserts: Select 2 indulgent, premium desserts. (Note: Pre-orders are required 3 weeks prior to your date).

WEDDING PACKAGES

TWILIGHT & EVENING ONLY CELEBRATIONS

FOR WEDDINGS THAT COME ALIVE UNDER THE STARS

The celebration doesn't have to end when the music stops. Celebrate from 6pm to midnight and retreat to our beautifully appointed, historic on-site bedrooms for a perfect night's sleep, followed by a delicious, freshly cooked Shropshire breakfast the following morning. *(Note: Overnight stay in all three luxury suites is included automatically within our Gold Package)*. Room charges apply.

THE BRIDAL SUITE

A luxurious, romantic sanctuary designed for the newlyweds to unwind after the perfect day.

THE CROMWELL SUITE

Elegantly designed with rich historic charm, exposed beams, and premium comfort.

THE OLDBURY SUITE

A stunning, spacious room offering beautiful countryside views and a peaceful night's sleep.



PACKAGE OPTIONS

THE GRAND BANQUET EXPERIENCE

£2,000 FLAT RATE FOR 110 GUESTS

HOT MAIN DISHES

Aromatic Chicken Jalfrezi
Classic Chilli Con Carne
Authentic Vegetable Curry
Fluffy Rice Bowls
Seasoned Potato Wedges
Warm Garlic Bread

SAVOURY FAVOURITES

Gourmet Sausage Rolls
Pork Pies
Mini Scotch Eggs
Chicken Satay & Wings
Duck & Veggie Spring Rolls
Crispy Onion Bhajis & Samosas
Quiche Selection

FRESH SIDES & BOWLS

Gourmet Pasta Selections
Crisp Garden Salad Bowls
Creamy Potato Salad
Homemade Crunch Coleslaw

PER-HEAD EVENING STATIONS

Perfect for adding extra night-time guests to an existing package, or creating a classic party vibe.
(room hire applies to non-wedding breakfast packages)

THE BRONZE STATIONS

£14.95 PER HEAD

The Pizza Station: Freshly baked pizzas served with crispy seasoned wedges and coleslaw.
The Kebab Skewer Station: Charred chicken or halloumi skewers packed with flavour.

THE SILVER STATIONS

£16.95 PER HEAD

The Nostalgic Chippy Tea: Crispy battered fish goujons, sausages, thick-cut pub chips, and mushy peas.
The Pulled Meat Bap Station: Slow-cooked pulled meats in soft baps with apple slaw and sautéed hot new potatoes.



RESIDENT IN-HOUSE BAND
IF REQUIRED

SOUL PERFECTION

WWW.SOULPERFECTION.CO.UK





WEDDING DRINKS

Every Punch Bowl wedding package comes with a beautifully curated drinks selection to keep the celebration flowing. Find your included package below or upgrade to match your style.

THE COUNTRYSIDE BREW

Included in the Bronze Package (add to a standalone package for £6.95 per head)

A chilled glass of Bucks Fizz or Asti, on arrival.

The Wedding Breakfast: jugs of iced water.

(upgrade to add prosecco toast for £3 per head)

THE LUDLOW SPRITZ

Included in the Silver Package (or upgrade from Bronze for just £4.95 per head)
Our most popular, classic wedding choice.

A chilled glass of Bucks Fizz or Asti, or a refreshing, bottled beer.

The Wedding Breakfast: Half a bottle of our carefully selected house wine per adult guest, alongside jugs of iced water.

A sparkling glass of Prosecco to toast the happy couple.

THE PUNCH BOWL LUXE

Included in the Gold Package
(upgrade from Silver for £8.00 per head / from Bronze for £10.00 per head).

A choice of Bucks Fizz, Asti, or bottled beer, seamlessly paired with 3 gourmet chef's canapés per guest.

The Wedding Breakfast: Half a bottle of house wine per adult guest, with both still and sparkling mineral water on the tables.

A sparkling glass of Prosecco for your speeches.

THE BARREL & BLOOM

Our Premium Fusion Upgrade
(Available to add to the Gold Package for a Seamless Swap / Upgrade from Silver for £8.00 per head)

The ultimate crowd-pleaser combining the luxury of daytime canapés with the relaxed fun of table ice buckets.

A choice of Bucks Fizz, Asti, or bottled beer, served alongside 3 gourmet chef's canapés per guest.

The Wedding Breakfast: Two bottles of beer per adult guest served in table ice buckets, alongside still and sparkling mineral water.

A sparkling glass of Prosecco for your speeches.

ACCOMMODATION

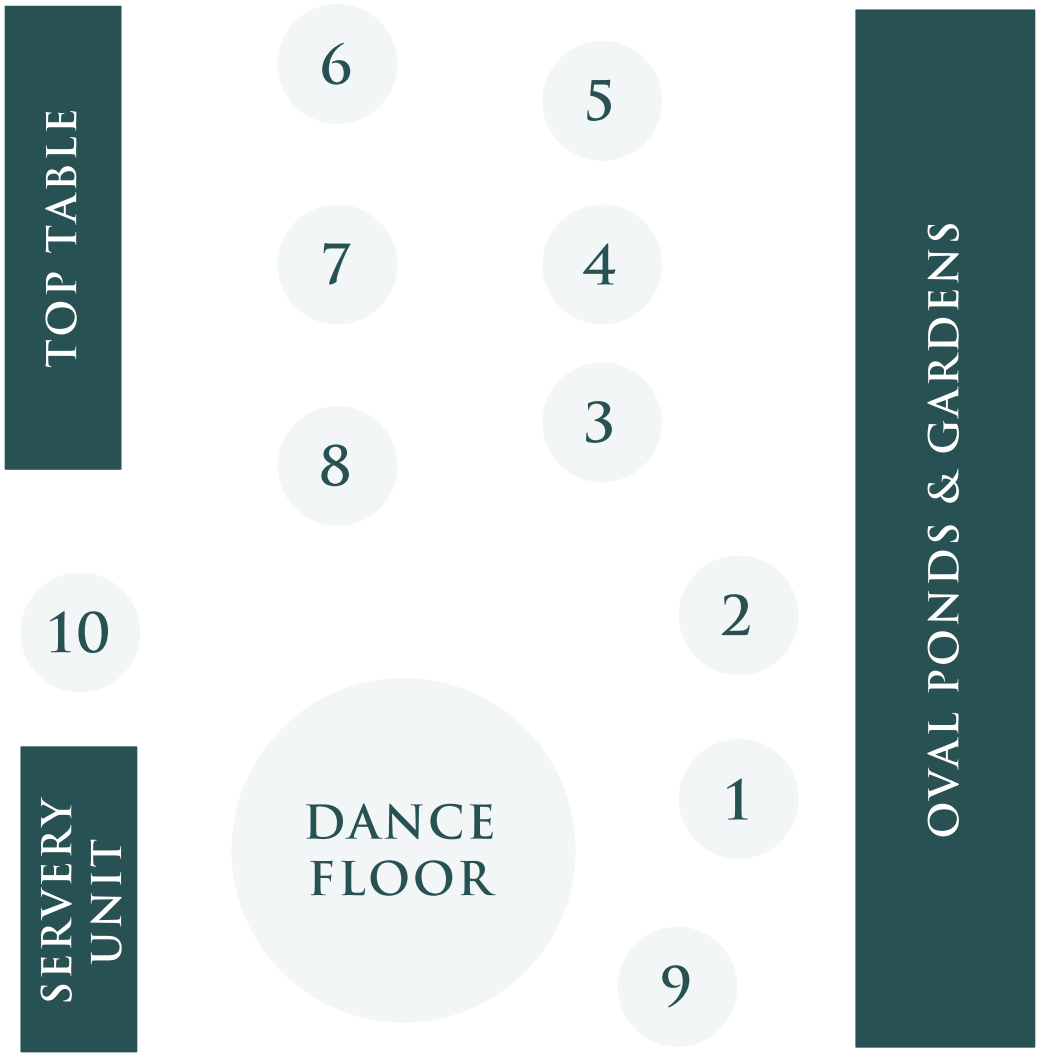
THE LUDLOW SUITE

This diagram provides a general guide to the Ludlow Suite's layout and seating capacity.
Please note that due to fire regulations, we cannot make amendments to the position of the tables.

Our team will help you with the development of your table plan during your consultation meeting, where we'll also develop a service order with you. We recommend naming the tables using a theme of your choice, such as the names of trees, flowers, bands, films or favourite holiday destinations.

We also recommend starting service from the back of the room.

The suite includes:
10 round tables that can seat 8 people per table (9 max)
One head table that can seat 10-12 people
The total capacity in this diagram covers 92 people
Three additional tables seating 8 people per table can be added



ACCOMMODATION

BOUTIQUE GUEST ACCOMODATION

The celebration doesn't have to end when the music stops. Retreat to our beautifully appointed, Historicon site bedrooms for a perfect night's sleep, followed by a delicious, freshly cooked Shropshire breakfast the following morning.





THE BRIDAL SUITE

A luxurious, romantic sanctuary designed for the newlyweds to unwind after the perfect day.

THE CROMWELL SUITE

Elegantly designed with rich historic charm, exposed beams, and premium comfort.

THE OLDBURY SUITE

A stunning, spacious room offering beautiful countryside views and a peaceful night's sleep.



Frequently Asked Questions

To help you plan with complete peace of mind, here are a few key details about how we run your day:

WHAT TIME CAN OUR SUPPLIERS ARRIVE?

Your suppliers (florists, cake makers, decorators) are welcome access to the Ludlow Suite from 9:00 AM on the morning of your wedding.

IS THERE PLENTY OF PARKING?

Yes, we have a large, complimentary private car park on-site for all of your day and evening guests. Vehicles can be left overnight securely and picked up by 10:30 AM the following morning.

DO YOU ALLOW CONFETTI?

Yes, we love a confetti photo! We just ask that it is 100% biodegradable petal confetti to protect our private gardens and wildlife.

WHAT TIME DOES THE MUSIC FINISH?

Our bar closes and the music finishes at midnight, giving you plenty of time to dance the night away.

CANCELLATION QUERIES

All booking fees and interim payments are non-refundable but can be carried to new date.

DO YOU OFFER CORKAGE? CAN WE SUPPLY OUR OWN DRINKS?

We don't allow corkage or supplied drinks, but we do have a fully stocked bar with a huge selection for guests.

ARE MY DOGS ALLOWED?

Our Oldbury Suite and wedding ceremonies are doggy-friendly.

ARE CANDLE DECORATIONS ALLOWED?

We do allow candles as wedding decorations, but they must be floating candles in water to comply with fire regulations.

CAN WE SUPPLY OUR OWN CATERING?

Only in-house catering is allowed.

DO YOU CATER FOR DIETARY RESTRICTIONS?

We can cater for any requirements if notice is provided at your formal consultation.

MAXIMUM GUESTS ALLOWED

We have a maximum of 120 seated guests and 180 total guests in the room.

DJ QUERIES

We do offer an in-house DJ, or you are free to supply your own DJ if you wish. Please be aware that they need PAT testing and public liability insurance.

ARE FAVOURS ALLOWED?

None-alcoholic favours or sweets are allowed.



Let's Start Planning Your Story

Pictures and words can only say so much, The Punch Bowl Inn is a venue that truly needs to be experienced in person. We would love to welcome you for a private tour, a stroll through our gardens, and a relaxed chat over a coffee about how we can bring your dream day to life.

HOW TO BOOK YOUR PRIVATE VIEWING:

Get in Touch: Contact our award-winning events team at hello@punchbowlinn.com.

CHOOSE YOUR DATE:

We host private viewings throughout the week and on select weekends to fit your schedule.

SECURE YOUR DATE:

Loved a specific date during your visit? We will happily hold it for you for 7 days with absolutely no booking fee required, giving you the freedom to align your plans without any pressure.

The Punch Bowl Inn

Where your happily ever after begins.

Wedding Booking Form

This form must be completed with supporting booking fee. A £1,000 booking fee is required to secure your booking on the day. May we take this opportunity to thank you for booking at The Punchbowl Inn.

PERSONAL DETAILS

Full Names of Both Partners		
Address		
Postcode		
Telephone		
Email		

WEDDING DETAILS

Number of Guests	
Menu Required *(including allergy advice)*	
Date of Wedding	
Buffet Required	
Number of Evening Guests	
Civil Ceremony	
Hire Fee	
Entertainment DJ	
All Hotel Rooms Required	
Drinks Package Required	
Any Additional Supplements	
Floral/Party Décor Specialist Names	

Signature (By signing, you accept the T&Cs): _____

Booking Fee		Outstanding	

Estimated Consultation Date	
Your Personal Events Manager	

Signature: _____

Terms and Conditions
FOR USING THE LUDLOW SUITE

The Punch Bowl Inn, Bridgnorth
(PLEASE READ THIS INFORMATION)
Wedding Terms & Conditions – The Punch Bowl Inn

These Terms & Conditions govern all weddings, civil ceremonies, and private functions held at The Punch Bowl Inn. By confirming your booking, you and your guests agree to abide by these terms.

We allow seven days cooling off period after you have paid a booking fee. The cooling off period starts the date you pay the booking fee. After seven days the booking fee is secured on the function room (known as the Ludlow Suite) you are agreeing to our terms and conditions as numerically listed below. Any booking fees paid, or interim payments are non-refundable. If you decide to cancel your wedding prior to a consultation meeting, we will forfeit any booking fees made and advertise availability of the Ludlow suite to potential clients. Once this consultation meeting is completed with your events manager The Punch Bowl Inn consider your event a secure booking and you will be liable for full payment on a late cancellation after finalising and staffing the event/function. Consultations are generally completed three months prior to the event.

1. We operate a strict non-smoking policy throughout the property, including all indoor areas, toilets, and the wedding pergola. Smoking is permitted only at designated outdoor areas outside the Ludlow Suite. Non-compliance will result in immediate removal from the premises and may incur legal consequences.
2. Corkage is not permitted. All alcoholic beverages consumed on-site must be purchased from our bars. Miniature bottles as table gifts are not allowed, except for raffles agreed in advance (which cannot be consumed on-site).
3. Any guest attempting to bring alcohol onto the premises, including vehicles or bags, will be asked to leave immediately.
4. Wine or bottled drinks purchased through the Inn are priced according to the current menu and cannot be guaranteed more than three months in advance. All packages and pricing are subject to your agreed contract and consultation.
5. Prices quoted in your original contract apply for the year printed only. Evening buffets do not include drinks packages; wedding breakfasts include arrival drink as specified in your contract.
6. Prices for future years serve as a guide. Final prices will be confirmed three months before your event and will only increase in extreme circumstances (maximum 10% adjustment).
7. All booking fees and interim payments are non-refundable.
8. VAT is included at the prevailing rate; any increase by HMRC will be applied to your final invoice.
9. Your consultation will confirm an estimated arrival time and agreed start of food service. It is imperative guests arrive on time to ensure smooth service and optimum kitchen performance.
10. Late arrivals may result in meals being served without delay to maintain quality. Photographers should be informed of the schedule.
11. Management reserves the right to refuse service or remove any guest who is intoxicated, violent, or behaving inappropriately.
12. Entertainment may be stopped if safety or decorum is compromised (e.g., dancing on furniture or aggressive behaviour).
13. Guests are responsible for their personal property. The organiser is liable for any damage or theft caused by their party.
14. Bars may be temporarily closed during food service. Alternative arrangements can be made with prior notice.
15. Function room and restaurant bars operate at the agreed consultation times. The function room bar is designed for higher throughput and quicker service.
16. Candles of any type are not permitted due to fire regulations; LED tea lights are recommended.
17. Helium canisters, inflatable balloons, and similar decorations must be arranged through professional suppliers.
18. Entertainment volume may be adjusted to comply with the Licensing Act 2003 and noise control objectives.
19. External wedding cakes or cupcakes may be brought at no additional charge. Dessert stations or additional cakes will incur a £250 surcharge.

Terms and Conditions
FOR USING THE LUDLOW SUITE

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(PLEASE READ THIS INFORMATION)
Wedding Terms & Conditions – The Punch Bowl Inn

These Terms & Conditions govern all weddings, civil ceremonies, and private functions held at The Punch Bowl Inn. By confirming your booking, you and your guests agree to abide by these terms.

20. No outside catering, ice cream vans, or similar suppliers are permitted without express agreement.
21. Photographers must meet on-site before the event and adhere to venue policies.
22. Equipment cannot be set up in the restaurant or lounge without prior approval. Delays caused by non-compliance will not be the venue's responsibility.
23. Couples liaising with the Shropshire Registrar must adhere to the agreed timing. The Inn is not responsible for late arrivals.
24. Additional fees apply for civil ceremonies on-site and do not include registrar fees.
25. The venue provides setup of decorations and stationery within reasonable times. Two events managers are allocated 3 hours; additional setup may incur a £250 fee.
26. Exclusive use of the Ludlow Suite, terrace, and gated gardens is included in hire charges. Additional charges apply for pergola or total exclusivity.
27. Access to the dual lake requires signing an indemnity release before final payment.
28. A minimum of 40 adults is required for wedding breakfasts. Evening buffets are available; surcharges apply if opting for breakfast only or evening only events.
29. Informal weddings with buffet-only options require a minimum drinks package.
30. All dietary requests must be submitted at least one week before the event.
31. Guests with allergens or special diets should communicate directly with the chef. If not advised, the pre-booked menu will be provided.
32. Only entertainment booked through the venue is the responsibility of the Inn. External entertainers must hold a valid license.
33. The venue reserves the right to manage volume, timing, or behaviour of entertainers for compliance with local licensing and safety regulations.
34. Circumstances beyond control (pandemic, fire, flood, power outage, government restrictions, war) may invoke Force Majeure.
35. Booking Fees are non-refundable, but date transfers or waivers of final balances may be offered at the venue's discretion.
36. Wedding insurance is strongly recommended to cover unforeseen circumstances.
37. The venue complies with current fire, health & safety, and licensing regulations (2026).
38. Accessibility needs should be communicated in advance; the venue is committed to reasonable adjustments.
39. The Punch Bowl Inn reserves the right to update these Terms & Conditions at any time prior to your final consultation.
40. Check-In & Check-Out: Rooms will be available from 2:00 PM on the day of your wedding or event. While we will endeavour to prepare rooms earlier where possible, early check-in cannot be guaranteed unless the night before has been pre-booked. Guests are required to check out by 10:00 AM the following day to comply with hotel policy and avoid additional charges.

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Locality

For details on additional local information, as well as information on accommodation and activities for your guests, we recommend visiting www.virtual-shropshire.co.uk.

LOCAL TAXI FIRMS

Local taxis will need to be pre-booked, as there is limited service, particularly at night and on weekends. To avoid disappointment, we recommend you book your taxis as far in advance as possible. All contact details provided below are correct at the time of printing but may change. By inclusion in this list, we are not recommending any individual service or facility.

Bridgnorth Taxis – 01746 765000
On Time Travel Shropshire - 01746 333600
Brambles Taxis - 01746 767076
Perton Travel - 07807 123688
ATR Taxis - 01746 769000

OTHER ACCOMMODATION

Whilst we cannot recommend specific hotels for your guest accommodation, we can recommend checking local hotels online where you can read reviews and make your own selections.

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